



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE

Six for Sixty | July, 2018

WHITE

Here's our deal for this month; these six red or six whites for **\$60** plus tax. You can **double down** and buy two: one of each or two of one, for **\$110** plus tax. Sorry, no other discounts apply.



Domaine la Rocalière, Lirac Blanc "Le Classique", Rhone Valley, France 2015 {organic} 60% Grenache Blanc, 40% Clairette

PEACH, GINGER, PEAR, FLORAL & DRY

Lirac Blanc is often a fantastic substitute for white Chateauneuf du Pape, and at a more reasonable price, it affords people an opportunity to enjoy this luxurious experience on a more frequent basis. Lush and full-flavored, it exudes pretty floral hints with stone fruit while young. Over time, ginger, earth, and roasted nut flavors develop and assert themselves.

Serving Suggestions: *Pork loin, or pork chops with just salt and pepper. Lobster with drawn butter; prawns or langoustines also.*



Pazo do Mar, Treixadura "Expression", Rias Baixas, Spain 2016 100% Treixadura

PINEAPPLE & BOSC PEAR, FIRM & FRESH W/ FIERCE TROPICALITY

Trajadura / Treixadura is a native of northwestern Iberia whose work both on the Portuguese and Galician sides of the border remains relatively low-profile compared to some of its more famous local colleagues – particularly the fashionable Albariño, which often serves as its blending partner. This vibrant, mouthfilling offering from Manuel Mendez of Pazo do Mar is sure to make you wonder why you haven't seen, heard, and tasted more from this dynamic variety!

Serving Suggestion: *Briny gooseneck barnacles & polenta w/ caperberries. Tropical shrimp ceviche w/ cilantro & pineapple.*



Domaine de la Chauvinière, Muscadet Sèvre et Maine - Sur Lie, Loire Valley, France, 2017 {organic} 100% Melon de Bourgogne

BRIGHT PEAR & LIME, CHALKY MINERAL, VERY VERY DRY

Holy Moly! We weren't sure if we were ready for this one! Possibly the driest tasting wine in the store. "It don't get no drier," said one fan. If you are curious about experiencing a wine with a very mineral flavor, but haven't identified that flavor yet, here is your chance. The minerality lingers on the finish for what seems to be minutes and is clearly identifiable. A Wine Authorities exclusive!

Serving Suggestion: *Other than being THE perfect match for raw oysters, most sashimi, ceviche and aged goat cheeses, try this with scallops in beurre blanc.*



Domaine La Grangette, Picpoul de Pinet "Black Label" Coteaux de Languedoc, France, 2017

{sustainable} 100% Picpoul GREENISH GOLD COLOR, FRESH & ZIPPY, LIGHTLY FLORAL

In the Languedoc, not far from Montpellier, the sun shines warmly and smiles are wide as large quantities of Picpoul are swirled and sipped. The smell of the sea is in the air, and this immensely refreshing wine is a party in every bottle. Picpoul is best young and fresh, served well-chilled to hot, thirsty and hungry friends at the beach or pool. When we tasted this in France the owner begged us to buy his higher end wines because "this is just the wine we take to the beach!" Exactly!

Serving Suggestion: *Raw oysters, salt cod croquettes, shrimp boil, fresh anchovy filets in oil, cold fried picnic chicken, and basil, tomato, fresh corn kernel salad.*



Casa Los Frailes, Monastrell Rosado, Valencia, Spain 2015

{organic} 100% Monastrell BRIGHT CHERRY, LIGHT STRAWBERRY & CREAM PIE

Wow, this lovely pink colored wine from the almost black Monastrell grape is a dry Rosé for both the white and red wine drinker. Enough body like a red, but crisp like a white. The Los Frailes wines from the Velazquez family are rising stars in our store. Biodynamic goodness from an estate that was formerly home to Jesuit Friars, but now in this family since 1771. This is so fresh you might get pinched. Vibrant black cherry, blackberry and a strawberry cream pie finish. A Wine Authorities Exclusive!

Serving Suggestion: *A perfect wine with savory fruit gazpacho; tomatoes, basil olive oil and mozzarella cheese, or with grilled salmon.*

Domaine La Ligière, Vaucluse Rosé "Sud Absolu", Southern Rhone, France 2017

{organic} 100% Carignan JUICY RASPBERRY & LEMON ZEST, FIRM & HYPER-REFRESHING

Carignan, with its reputation for robust rusticity, is probably not the grape that you'd immediately suspect upon tasting this vibrantly berryish, lean, clean, and by no means mean rosé from the northwestern fringe of the Provençal countryside. As eloquently balanced as this wine is, we can't help but think of it as the adult equivalent of a raspberry-lemon push pop – served cold and filled with firm red fruit flavors and citrusy tang! This is just one of the many gems from Domaine La Ligière's paradisiacal Southern Rhone vineyards...

Serving Suggestion: *Papaya salad w/ grilled squid & pork. Battered & fried cubanelle peppers w/ lemon juice & paprika.*





RED Six for Sixty | July, 2018 RED

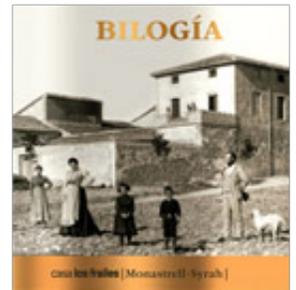
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Mas Codina, Cabernet Sauvignon "Vinya Ferrer", Penedes, Spain 2014
90% Cabernet Sauvignon, 10% Merlot
RIPE & SPICY. BLACK CHERRY & CURRANT. TASTY!
Toni Garriga is a man on a mission. His family has made wine here in the mountains of Penedes for nearly 400 years, but rarely from their own grapes. Beginning in 1985, he decided to focus exclusively on "estate wine," wine made only from the grapes he grows. With great pride he presented us with this Cabernet, spicy and lush with lovely black cherry fruit. He ages it in small French oak barriques for 12 months before bottling to soften it and add complexity. Thanks Toni for this tasty treat!

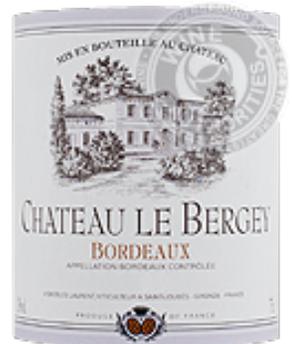
Serving Suggestions: *Pan-grilled Beef Tenderloin over fois gras in a Pedro Ximenez reduction.*

Casa Los Frailes, "Bilogia" Tinto, Valencia, Spain 2014
{biodynamic} 50% Monastrell, 50% Syrah
BLUEBERRY & PLUM, BOLD & LUSH. SOFT, TOASTY OAK
Casa Los Frailes, taking its name from the friars which once inhabited the estate, produces wine with the utmost respect for nature and its vineyards. Monastrell, the premier varietal of Spain's southeast, is clearly their first priority. For the Bilogia cuvée, they blend it with its classic blending partner of France, Syrah, grown in Valencia to great results. The outcome is a plump but well-structured wine with soft tannins, supple purple fruit character, and a very tasteful dollop of creamy oak for good measure.
Serving Suggestions: *Majorcan sausage (such as Botifarró with aniseed) and other cured meats. Aged sheep's milk cheeses such as Manchego.*



Perazzeta Montenero d'Orcia, "Sara" Sangiovese di Toscana, Tuscany, Italy 2016
{organic} 90% Sangiovese, 10% Ciliegliolo
PLUM, CHERRY, RASPBERRY. RICH & TANGY
Alessandro Bocci is proud and passionate about the lovely wine he makes at this tiny estate looking out across the valley at Montalcino. His love of working these hillsides and expressing the regionality of this area through his wines keeps him happy. This is a true taste of the classic Tuscan red, but also a great introduction to the Sangiovese grape which dominates this wine. Named "Sara" after his daughter, "fun and classic" would be the best way to describe this wine, and Alessandro!
Serving Suggestion: *Chicken or veal cutlet battered then fried in good olive oil. Sprinkle with halved, pitted olives.*

Chateau Le Bergey, Bordeaux Rouge, Bordeaux, France 2016
{biodynamic} 60% Cabernet Sauvignon, 40% Merlot
CEDAR, BLACK CHERRY, PEPPER. TANGY, RUSTIC & CLASSIC
In 2005 Damien Laurent returned to his parents winery, a single vineyard chateau his family has owned since 1752. He'd had a successful pro ice-hockey career playing for Chamonix until 2002 before studying oenology and viticulture like his wife Lorena. His Chateau Bergey is a fantastic overperformer at an everyday price. A classic Bordeaux based on Cabernet Sauvignon, it's a serious wine that can visit your table regularly.
Serving Suggestions: *Pork chops topped with stuffing, served with skin-on mashed potatoes.*



Viña Aliaga, Tempranillo "Patricia", Navarra, Spain 2016
100% Tempranillo
SPICY, LIGHTLY SMOKY, CRUSHED BLACK FRUIT
Winegrower Carlos Aliaga's father planted the vines here more than 45 years ago and being just two kilometers from Rioja, he planted Tempranillo vs. the typical Garnacha of southern Navarra. Here in the heart of the Ribera Baja zone, he coaxes loads of berry flavor from the versatile grape. Just a few miles from desert land, the vines struggle in dry conditions and yield intensely flavorful wine. Never exposed to oak, the wine remains vibrant and fresh!
Serving Suggestion: *Pork off the charcoal w/ charred bits. Marinated skirt steak w/ grilled onions & roasted peppers.*

Lua Cheia em Vinhas Velhas, Tinto "Album", Alentejo, Portugal 2013
50% Aragonez, 25% Syrah, 25% Alicante Bouchet
DRIED CRANBERRY & MISSION FIG, PISTACHIO & CHOCOLATE
A blend featuring three of Alentejo's most prominent grapes, Aragonez (Tempranillo), Syrah, and the famously red-fleshed offspring of Grenache commonly known as Alicante Bouschet, this stunning value from the increasingly fashionable southern reaches of Portugal is both distinctive and almost universally applicable as a "house red" for all seasons. The ripeness and intensity of fruit remain tempered with healthy acidity which insures refreshment and food-friendly versatility. Encore!
Serving Suggestion: *Black and red beans stir fried with tomato paste. Carolina hotdog-styled bratwursts w/ chili and slaw.*

